

Peach Melba Waffle

SKILL
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MAKES
2 - 8 Servings

Ingredients

For the waffle:

- 1 large egg, slightly beaten
- 1/2 cup + 1 Tbsp whole milk or buttermilk
- 1 cup Stonewall Kitchen Buttermilk Pancake & Waffle Mix
- 2 Tablespoons butter, melted

For the topping:

- 1/2 cup heavy cream
- 2 teaspoons granulated sugar
- 1/2 teaspoon vanilla extract
- 1/4 cup Stonewall Kitchen Raspberry Peach Champagne Jam or Red Raspberry Jam
- 6 whole firm ripe peaches, peeled and poached or 2 (16-ounce) cans juice-packed peach halves
- Fresh mint leaves for garnish
- Fresh raspberries for garnish

Directions

1. Whisk together the egg, milk or buttermilk, Buttermilk Pancake & Waffle Mix, and butter in a medium bowl until uniformly mixed. Cook waffle batter in a preheated nonstick or greased waffle maker until golden brown.
2. Meanwhile, whisk cream, sugar and vanilla until stiff peaks form. Heat jam in a small sauce pan or 15-30 seconds in a microwave, until it is pourable, but not too hot.
3. Place waffles on serving plates. Spoon jam over waffles, top with sliced peaches and a dollop of whipped cream. Garnish with fresh mint and raspberries.

